

White Chocolate Cherry Walnut Fudge

Ingredients:

- 2 tablespoons butter, plus 1/2 tablespoon to grease pan
- 1 5 oz can evaporated milk
- 1 1/2 cups granulated sugar
- 1/8 teaspoon salt
- 2 1/2 cups mini marshmallows
- 2 cups white chocolate chips
- 1/3 cup chopped walnuts
- 1/3 cup candied cherries, coarsely chopped
- 1 teaspoon vanilla extract

Directions:

Line an 8 x 8 baking pan with heavy duty foil; grease the foil with 1/2 tablespoon softened butter.

Measure 2 tablespoons butter, evaporated milk, sugar, and salt in a medium saucepan. Bring to a boil over medium heat, then boil for 4 to 5 minutes, stirring constantly.

Remove from heat and stir in marshmallows and white chocolate chips; keep stirring until marshmallows and white chocolate chips are completely melted. Quickly stir in walnuts, cherries and vanilla extract.

Pour into prepared pan. Chill in the refrigerator for at least 4 hours or until firm. Cut into squares.

Store in the refrigerator, wrapped in plastic.

